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If there's a discrepancy brewing, it's best to know the law: Our new online course is designed for winemakers, craft brewers, distillers

EAST LANSING, MI (Nov. 8, 2017) – Imagine for a moment that you're a winemaker, distiller or craft brewer thinking of changing your product's label.

Do you know the laws and regulations that apply to product labeling? Do you have someone on staff that does? Wouldn't it be nice to know where to go to find the correct information before making a decision that ultimately could cost you money or be ruled non-compliant? Can you identify the federal agencies that regulate alcoholic beverages and their responsibilities?

The Institute for Food Laws and Regulations (IFLR) at Michigan State University can provide many of those answers and solutions during the upcoming spring semester in its new course led by IFLR Associate Director Melissa Card. The three-credit course – **Wine, Beer and Spirits Laws and Regulations** – will examine the laws, regulations, and policies that govern alcoholic beverages in the United States.



IFLR Associate Director Melissa Card and her favorite MSU mascot, Sparty.

The emphasis will be on federal laws, specifically regulation by the Alcohol and Tobacco Tax and Trade Bureau (TTB). More specifically, TTB enforces the provisions of the Federal Alcohol Administration Act ensuring that only qualified persons engage in the alcohol beverage industry while the Food and Drug Administration (FDA) enforces the Food, Drug, and Cosmetic Act that regulates certain wine beverages containing less than 7 percent alcohol by volume, such as wine coolers, cooking wine and ciders (in which the alcohol has been removed.)

Card designed the course especially for winemakers and craft brewers, food industry professionals, and lawyers and regulators.

“One of the key takeaways from this class (for the students), in my opinion, will be the empowerment to make business decisions based on a thorough knowledge of the laws and regulations,” Card said. “We will show folks how to conduct proper research on topics – such as proper sanitary practices – without having to use outside counsel.”

Additional areas that Card plans to delve into include:

- Understanding the regulatory process of labeling, advertising, adulteration issues, and importation and exportation;
- The different classifications of wine, malt beverages and spirits;
- Learning about the licensing requirements, taxation requirements and the importation/exportation of alcohol.





The three-credit graduate level course begins Jan. 8, 2018, and will only be offered every other year. Course tuition for non-Michigan residents, including international residents, is \$2,793 USD; tuition for Michigan residents is \$2,179.50.

As a rule, most IFLR students work full time for food companies or regulators, and take one online course at a time to further their professional development. Students may take as few or as many courses as they desire, and may earn a Certificate in International or United States Food Law after completing 12 qualifying credits (usually four courses). Those who are not already enrolled in a degree program at Michigan State University may take the courses through the **MSU LifeLong Education Program**, which does not require transcript submission.

About the Institute for Food Laws and Regulations (www.IFLR.msu.edu)

The Institute for Food Laws and Regulations (IFLR) at Michigan State University offers U.S. and international food law courses taught online by an international network of food science, academic, and legal professionals, who understand the complex nature of food laws and how they impact the flow of food and agricultural products across national boundaries.

